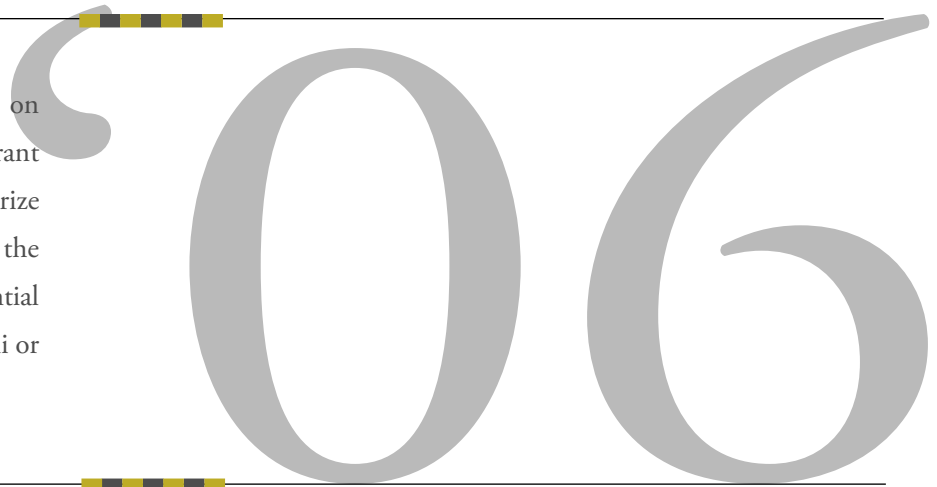




# VIOGNIER

## SIMPSON VINEYARD 2006

Aromatically complex with citrus and honeysuckle on the nose and a satiny, fleshy feel on the palate. Vibrant flavors of tropical fruit and exotic flowers characterize this ever-so-alluringly white wine. Balanced by just the right amount of acidity, our Viognier is the quintessential food wine. Try a bottle tonight with crab cakes, sushi or even stir-fry and you'll be a believer.



APPELLATION	100% California 100% Viognier	ANALYSIS	Alcohol 14.2% pH 3.87 TA .72
HARVEST	Sept. 7-13, 15, 18, 2006 Picked 24.5 Brix	PRODUCTION	499 Cases of .375ml 5,170 Cases of .750ml
VINEYARD	Simpson Vineyard Madera, California	BOTTLED	March 6 - 9, 2007
BARREL AGING	Stainless Steel Fermented	NOTES	John Simpson, grower
RELEASE	May 1, 2007	<i>Suggested Retail Price: \$20</i>	

### H I S T O R Y

Miner Family Vineyards is a dynamic, family-owned winery tucked along the eastern hills of the Oakville appellation in the heart of Napa Valley. Founded in 1998 by Dave and Emily Miner along with his parents, Ed and Norma, Miner makes reserve style wines using fruit from Napa Valley and other specially selected California vineyards. Winemaker Gary Brookman uses a combination of old world winemaking techniques and modern technology to make wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varieties grow best. The fusion of superb vineyard sites and thoughtful winemaking helps Miner create elegant, expressive wines.